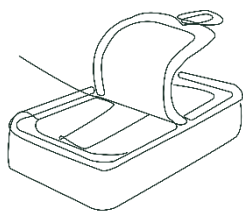


the secret  
**pantry**



## PRODUCTS FROM OUR PANTRY

Enjoy the preserves of your choice

Based on a technique born in the seventeenth century, food preservation has become a whole art of our cuisine. The ideal way to begin your culinary journey through our pantry.

OCTOPUS IN OLIVE OIL, LA BRÚJULA Nº 82	42
Medallions of carefully selected Galician octopus, skinned by hand	
RAZOR CLAMS IN BRINE, PACO LA FUENTE	40
Recognized for their sweet, briny flavor and delicacy	
SMALL SARDINES, PACO LA FUENTE	28
Appreciated for their mild and delicate flavor, slightly salty	
SCALLOPS IN VIEIRA SAUCE, LA BRÚJULA Nº 90	29
Small scallops from the Galician estuaries	
WHITE TUNA BELLY, ROSA LA FUENTE	32
Processed by hand, recognized for their juiciness and texture	
RAZOR CLAMS, ROSA LA FUENTE	46
From the north of Galicia	
CLAMS IN BRINE, ROSA LA FUENTE	99
From the Arosa and Noya estuaries	

## PRODUCTS FROM OUR PANTRY

Taste the cheeses and delicacies of your choice

Being jewels of our regional cuisine, cold cuts and cheeses are essential not only in the kitchen, but also at the table. Their recognizable intense and balanced flavor, make them a unique gastronomic pleasure.

BISQATO XIROS CHEESE	17
Soft cheese with a reminscent flavor of the mountain	
EL REY SILO BLANCO CHEESE	28
Intense, creamy and dry flavor	
LA RETORTA CHEESE	17
Soft and persistent taste on the palate, creamy texture	
TUPÍ DE SORT CHEESE	19
Artisan cheese with a very powerful and characteristic flavor	
JAMÓN IBÉRICO 80gr, ARTURO SÁNCHEZ	36
Delicate, balanced and tasty	
LOMO IBÉRICO 80gr, ARTURO SÁNCHEZ	18
Crispy with hints of Iberian pork and natural marinade	
CHORIZO IBÉRICO 80gr, ARTURO SÁNCHEZ	12
Aroma of marinade, meat and smoked oak wood	
SALCHICHÓN IBÉRICO 80gr, ARTURO SÁNCHEZ	12
Pure tradition, sincere and tasty on the palate	

## TO FINISH, SOME DESSERTS

MATÓ CHEESE FOAM 9  
Mató cheese, red fruits, quince and Moscatel wine.

CHOCOLATE AND HAZELNUT SEMISPHERE 13  
Chocolate, hazelnut, citrus and apricot in textures.

CHEESE SELECTION MP  
Taste the cheeses from "The Pantry"



100% BELLOTA IBERIAN HAM 100% Iberian ham, toasted Barcelonan crystal bread, handpicked Ramellet tomatoes, organic extra virgin olive oil, sea salt flakes.	29
STEAK TARTAR 100 gr 180 gr Hand-cut Catalan Pyrenees beef tenderloin, our steak tartar sauce, Navarra chilli pepper, cornichons, capers, artisanal crispy bread.	23 30
ZUCCHINI, GOAT CHEESE, ALMONDS Zucchini mille feuilles, goat cheese mousse from the region, toasted almonds.	17
THE PANTRY'S 'ESCALIVADA' Eggplant, red pepper, shallot, Cantabrian anchovy emulsion, Idiazábal cheese crumble.	18
WILD MUSHROOMS À LA CREME Sautéed Wild Maresme mushrooms, hazelnut praline, foie micuit D'Alt Empordà.	19
SCALLOPS, SQUASH, IBERIAN HAM, TRUFFLE Scallops, butternut squash purée, Iberian ham shavings, truffle oil.	22
MUSHROOM AND TRUFFLE CREAMED RICE Wild forest creamed rice, Anna de Codorniu cava, black truffle, Manchego cheese.	27
TURBOT, OLIVES, CELERIAC, FENNEL Turbot fillet, Manzanilla olive emulsion, creamed celeriac, fresh local fennel, Valencian orange infused oil.	29
STRIP LOIN, PEAS, POTATO 300gr grass-fed strip loin, seasonal peas, potato <i>purée</i> , candied shallots, Perigord sauce.	32